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TITLE: WHEAT FLOUR COMPOSITION FOR TEMPURA  
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ABSTRACT:

PROBLEM TO BE SOLVED: To obtain a wheat flour composition for Tempura (deeply fried ingredient covered with thinned dough) capable of producing the Tempura excellent in appearance such as sticking of a coating or a flowering feeling and the texture or taste such as a crispy feeling without using a synthetic surfactant by including a vegetable sterol and a lecithin.

SOLUTION: This wheat flour composition for Tempura contains (A) preferably 0.01-20 wt.%, more preferably 0.02-5 wt.%, especially preferably 0.02-0.2 wt.% of a vegetable sterol such as a sitosterol contained in many kinds of vegetable oils, an ergosterol contained in yeasts, or the like, a stigmasterol contained in rice bran oil, corn oil, or the like, and a brassicasterol

contained in  
rapeseed oil, or the like, and (B) preferably 0.01-5 wt.%, more  
preferably  
0.1-2 wt.%, especially preferably 0.1-0.5 wt.% of a lecithin. The  
wheat flour  
composition for the Tempura is preferably used to fry the Tempura.

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